



## Winner Winner Chicken Dinner:

2.5 pieces of Lucy's Fried Chicken & 2 sides for \$15.25

All sides are interchangeable and you are welcome to customize your ideal menu.

### *Sides*

Mexican Coke Sweet Potatoes  
Mashed Potatoes  
Smoked Potato Salad  
Corn on the Cob  
Creamy Grits  
Collard Greens  
Creamy Slaw  
Creole Okra  
Texas Caviar  
Black Eyed Peas  
Cornbread  
Dinner Rolls  
Garlic Green Beans

### *\$1.00 Upcharge*

Macaroni & Cheese  
Fried Okra (+\$300.00 fryer rental)  
Lucy's House Salad  
Seasonal Mixed Greens & Fruit Salad  
Mini South Austin Wedges  
Wood Fire Grilled Vegetables  
Fruit Salad

### *\$.50 Add-ons*

Lonestar Beer Gravy  
Cheddar Cheese  
Garlic



## Fried Chicken Alternatives & Special Request Menu Items

### \*Grilled Chicken:

Is available in lieu of any portion of fried chicken at no additional cost.

### \*Red Meat:

We offer 4 oz's of Herb Encrusted Beef Bavette with 2 pieces of Fried Chicken and 2 sides for \$20.25 per guest. Bavette is served with Steak Sauce and Horseradish Cream Sauce. If you'd like Bavette + sides only, this is priced at \$18.25 per guest.

### \*Vegetarian:

We offer meatless Beyond Meatless Chicken Tenders (in lieu of regular fried chicken). This option requires a \$3.00 per guest upcharge.. If serving Chicken Fried Chicken/Chicken Fried Steak we also offer Quorn Meatless Chicken Spicy Patties for the same \$3.00 per guest upcharge.

### \*Vegan:

We offer an entree portion of our Wood Fire Grilled Vegetable Plate for \$13 per plate. This includes local & seasonal vegetables, lightly grilled over Oak with lemon juice, olive oil & salt.

### \*Gluten Free Sides:

Mashed Potatoes (no gravy), Mexican Coke Sweet Potatoes, Creamy Grits, Smoked Potato Salad, Collard Greens, Corn on the Cob, Creamy Slaw, Creole Okra, Texas Caviar, Black Eyed Peas, Green Beans, House Salad, Mini Wedges & Wood Fire Grilled Vegetables.

### \*Vegetarian Sides:

Mashed Potatoes, Mexican Coke Sweet Potatoes, Creamy Grits, Smoked Potato Salad, Corn on the Cob, Cornbread, Dinner Rolls, Fried Okra, Creamy Slaw, Creole Okra, Texas Caviar, Green Beans, Seasonal Salad, House Salad & Wood Fire Grilled Vegetables, Mac & Cheese.

### \*Vegan Sides:

Corn on the Cob (no butter), Creole Okra, Texas Caviar, House Salad & Wood Fire Grilled Vegetables.



## Appetizers & Small Bites \$1.50

\*Appetizers are twice the listed price when serving small bites only without purchase of per person meal deal.

Tier 1 - \$1.50 per bite/serving

### Chicken, Beef & Seafood

- ❖ **Chicken & Waffle Skewers** *bite size fried chicken tenders & crispy waffles on a skewer with maple syrup & seasonal fruit*
- ❖ **Chili Pie Bites** *spicy west texas red chili, cheddar, red onion & jalapenos nestled in a corn chip*
- ❖ **Chicken Meatballs** *white meat chicken, parmesan, chili flake & garlic with red eye gravy*
- ❖ **Shrimp Gazpacho Shots** *cold bloody Mary gazpacho soup with shrimp, onion, jalapeno & cilantro (market price at date of event).*
- ❖ **Tomato Basil Soup Sip** *cheddar crostini*
- ❖ **Butternut Squash Soup Sip** *fried sage*

### Crostinis, Toasts, & Bruschetta

- ❖ Gorgonzola, Honey, Pear & Cracked Black Pepper
- ❖ Tomato, Basil, Fresh Mozzarella & Balsamic
- ❖ Herbed Goat Cheese, Balsamic & Rosemary
- ❖ Creamy Sweet Potato, Crispy Sage & Bacon
- ❖ Baby Bella Mushrooms, Crema & Shallots
- ❖ House Pimiento Cheese, Bacon, Jalapeno

### Vegetarian

- ❖ **Traditional Deviled Eggs** *traditional or spicy*
- ❖ **Bikini Bites** *a rotation of raw & seasonal vegetables; carrots, broccoli, cauliflower, and radishes served with our house French onion dip*
- ❖ **Texas Caviar Bites** *cold black eyed peas, smoked peppers and onions tossed in cumin cilantro vinaigrette & nestled in a corn chip topped with pickled red onion*
- ❖ **Seasonal Vegetable Skewers** *lightly grilled seasonal vegetables with citronette*
- ❖ **Lucy's Artichoke Dip** *artichoke hearts mixed with three cheeses, Worcestershire and hot sauce blended and baked served with an assortment of crackers & seasonal raw vegetables.*



## Appetizers & Small Bites \$2.25

\*Appetizers are twice the listed price when serving small bites only without purchase of per person meal deal.

Tier 2 - \$2.25 per bite/serving

## Chicken, Beef & Seafood

- ❖ **Bacon Wrapped Shrimp** *sriracha honey\**
- ❖ **Shrimp Cocktail** *traditional cold shrimp cocktail , Cajun spices, with house cocktail sauce and lemons\**
- ❖ **Banh Mi Chicken Bites** *fried chicken, carrot, radish, cilantro, kewpie mayo, toasted baguette*
- ❖ **Shrimp & Grits cajun** *seasonings, green onion\**

## Fried Items\*

- ❖ **Chicken Fried Steak Bites** *cream gravy*
- ❖ **Deep Fried Deviled Eggs** *traditional deviled eggs tossed in buttermilk, breaded and deep fried, served with crunchy chicken skin aioli*
- ❖ **Fried Green Tomato Skewers** *Lucy's take on a southern classic, green tomatoes marinated in our buttermilk blend, with cornmeal dredge.*

## Vegetarian

- ❖ **Mushroom Tart** *puff pastry, creminis, gruyere, arugula, caramelized onion*
- ❖ **Quiche Bites** *seasonal*

\*Requires an additional rental fryer fee.

\*Market price at date of event.



## Appetizers & Small Bites \$3.25

\*Appetizers are twice the listed price when serving small bites only without purchase of per person meal deal.

Tier 3 - \$3.25 per bite/serving

- ❖ **Chicken Cone Cups** *fried chicken tender, creamy slaw, honey*
- ❖ **Bacon Wrapped Scallops** *lemon garlic butter sauce\**
- ❖ **Beef Tartare** *egg yolk, cornichon, black pepper & sea salt*
- ❖ **Tuna Tartare** *tuna, grapefruit & sea salt on French baguette\**
- ❖ **Stuffed Mushrooms** *button mushrooms, cream cheese, parmesan, sausage & panko*
- ❖ **Herb Crusted Roast Beef Bites** *shaved roast, horseradish crema, parsley, cracked pepper & toasted baguette*
- ❖ **Baby Crab Cakes** *tomato-lemon remoulade\**
- ❖ **Gulf Red Snapper Ceviche Bites** *lime, garlic, jalapenos on a saltine or tortilla chip\**

## Appetizers & Small Bites \$5-6.50

\*Appetizers are twice the listed price when serving small bites only without purchase of per person meal deal.

Tier 3 - \$3.25 per bite/serving

- ❖ **Cheese Board (\$5 pp)** *custom assortment based on price point.*
- ❖ **Meat & Cheese Board (\$8 pp)** *custom assortment based on price point.*

\*Market price at date of event.



## Action Stations

All stations include a \$100 station set up fee. Fee includes station display & all necessary serving pieces.

### ❖ Chicken & Waffle Bar

**(\$15.25 pp)** bone in or boneless fried chicken, waffles made fresh to order, assorted house made butters, maple syrup, powdered sugar & seasonal fruit.

### ❖ Grilled Oyster Station

**(\$2.75 per oyster, 1 oyster per guest minimum - market price at date of event)** - Oysters are shucked, topped and grilled to order! Includes crackers & hot sauce.

*Lucha* buffalo sauce, bacon, cilantro & worcestershire

*Diablo* bacon, habanero, jalapeno & parmesan

*Austin* sambal, parmesan, lime & tequila butter

*Texan* green sauce, chorizo, garlic butter & pumpernickel

### ❖ Lucy's Raw Oyster Bar

**(\$2 per gulf oyster, east coast oyster depends on season & availability and requires a 100 oyster minimum)**

raw or gulf oysters (seasonal) shucked to order, accompanied by traditional accouterments; cocktail sauce, horseradish, hot sauce, lemons & crackers.

### ❖ Frito Pie Bar

**(\$5.00 pp)** old school frito bags, spicy west texas red chili, cheddar cheese, red onion, jalapeno and sour cream, assembled to order. Guests build their own!

### ❖ Mac N' Cheese Bar

**(\$4 pp)** your choice of up to three cheese sauces (traditional mac cheese, spicy queso cheese sauce, white cheddar cheese sauce, smoked gouda cheese sauce, or bleu cheese sauce) accompanied by assorted toppings (bacon, bread crumbs, hot sauce and green onion).

### ❖ Lucy's Slider Bar

**(2 for \$12.50pp/1 for \$6.50pp)** your choice of 2 house smoked proteins (beef, pork, chicken or veggies) tossed in house made BBQ sauce accompanied by pickles, onions, creamy slaw & hawaiian sweet rolls.

### ❖ Bahn Mi Slider Bar

**(2 for \$13.00pp/1 for \$7.50pp)** your choice of protein (fried chicken, grilled chicken, pork belly, flank steak, or shrimp) accompanied by pickled carrot, cucumber, radish, cilantro, kewpie mayo, sriracha, thai chili sauce & hawaiian sweet rolls.

### ❖ Lucy's S'mores Bar

**(\$3.50 pp)** assorted chocolates, house made marshmallows & graham crackers accompanied by sticks & flame!



## House Made Desserts

- ❖ **Seasonal Mini Moon Pie Bites**  
❖ (\$2.50 per bite) *layers of house made cookies and marshmallows covered in a chocolate coating.*
- ❖ **Banana Pudding Shots**  
❖ (\$2.50 per shot) *old-fashioned custard, Nilla Wafers, bananas & whipped cream*
- ❖ **Seasonal Fruit Shortcake Shots**  
❖ (\$2.50 per shot) *house made short cake layered with seasonal fruit compote*
- ❖ **Micro Pies**  
❖ (\$2.00 per pie) *silver dollar minis, usual flavors include S'mores, Elvis, Pecan, Lime & Apple.*
- ❖ **Old-Fashioned Lemon Squares**  
❖ (\$2.25 per bar) *tangy & sweet lemon squares with a shortbread crust*
- ❖ **Brownie & Fruit Bars**  
❖ (\$2.25 per bar) *choose from blondies, double fudge and seasonal fruit*
- ❖ **Chocolate Dipped Pecan Pie Bars**  
❖ (\$2.50 per bar) *pecan pie bar dipped in chocolate.*



Sample Menu #1

*Buffet*

*accompanied by pickles, jalapenos & hot sauce*

Lucy's Fried Chicken ( $\frac{3}{4}$ )

*assorted breasts, thighs, legs & wings*

Grilled Chicken ( $\frac{1}{4}$ )

Mexican Coke Sweet Potatoes

Garlic Green Beans

\$15.25 per guest





Sample Menu #2

*Stationary or Passed Appetizer*

Chicken Fried Steak Bites (1pp)  
*cream gravy*

*Buffet*

*accompanied by pickles, jalapenos & hot sauce*

Lucy's Fried Chicken (¾)  
*assorted breasts, thighs, legs & wings*

Grilled Chicken (¼)

Mashed Potatoes

Lucy's House Salad  
*ranch & red wine vinaigrette*

\$18.50 per guest



### Sample Menu #3

#### *Stationary or Passed Appetizers*

Shrimp Gazpacho Shots (1pp)  
*cold bloody Mary gazpacho soup with shrimp, onion, jalapeno & cilantro*

Crostini Bites (1pp)  
*gorgonzola, honey, pear, cracked black pepper (½)  
pimiento cheese, jalapeno, bacon (½)*

Fried Green Tomatoes (1pp)  
*chipotle ranch*

#### *Action Station & Buffet*

Lucy's Slider Bar (2pp)  
*your choice of 2 house smoked proteins (beef, pork, chicken or veggies) to serve tossed in house made BBQ sauce  
& accompanied by pickles, onions, creamy slaw & hawaiian sweet rolls.*

Smoked Potato Salad

Corn on the Cob

#### *Late Night Snack*

Chicken & Waffle Skewers  
*bite size fried chicken tenders & crispy waffles on a skewer  
with maple syrup & seasonal fruit*

\$23.25 per guest  
+(1) \$100 station set up fee



## Sample Menu #4

### *Stationary or Passed Appetizers*

Deep Fried Deviled Eggs (1pp)  
*house aioli*

Bacon Wrapped Shrimp (1pp)  
*sriracha honey*

### *Buffet*

*accompanied by pickles, jalapenos & hot sauce*

Lucy's Fried Chicken (¾)  
*assorted breasts, thighs, legs & wings*

Grilled Chicken (¼)

Mac & Cheese Bar  
*white cheddar, spicy queso & smoked gouda cheese sauces  
accompanied by bacon, tomato, green onion,  
breadcrumbs & hot sauce.*

Garlic Green Beans

Cornbread  
*accompanied by tequila butter*

\$23.75 per guest  
+(1) \$100 station set up fee



## Sample Menu #5

### *Stationary & Passed Appetizers*

Lucy's Raw Gulf Oyster Bar (1pp)  
*cocktail sauce, horseradish, lemons, hot sauce, crackers*

Crostinis (1pp)  
*fresh tomato, basil & mozzarella with balsamic on baguette (½)*  
*herbed goat cheese, rosemary & balsamic (½)*

Baby Crab Cakes (1pp)  
*tomato lemon remoulade*

### *Buffet*

*accompanied by pickles, jalapenos & hot sauce*

Lucy's Fried Chicken (¾)  
*assorted breasts, thighs, legs & wings*

Grilled Chicken (¼)

Herb Encrusted Beef Bavette  
*steak sauce & horseradish cream sauce*

Mashed Potatoes

Wood Fire Grilled Vegetables

### *Dessert*

Lucy's S'mores Bar  
*assorted chocolates, house made marshmallows & graham crackers*  
*accompanied by sticks & flame!*

\$30.50 per guest  
+(2) \$100 station set up fee